



## SKILLET SUPPER

- 1 Pound Bulk Sausage
- 1 Onion, Chopped
- 1 Green Pepper, Chopped
- 1 Pound Can Tomatoes
- 1/2 Cup Water
- 2 Cups Uncooked Elbow Macaroni
- 1 Teaspoon Salt
- 2 Tablespoons Sugar
- 2 Teaspoons Chili Powder
- 2 Cups Sour Cream

## DIRECTIONS

1. Brown sausage in a heavy skillet.
2. Pour off fat as it collects.
3. Stir in remaining ingredients, except sour cream.
4. Bring to a boil.
5. Cover and then simmer, stirring often, until macaroni is tender, about 20 to 25 minutes.
6. Blend in sour cream.
7. Reheat to just boiling.